

Singapore Food

Roti Prata (Indian flat bread) – thin, multi-layered, grilled. You can get it with different toppings like cheese, mushroom, honey, banana, ice cream, or durian.

Curry Puff – filled with curried potatoes and chicken, or other fillings.

Dim Sum – just like you would find in Hong Kong or at a Chinese restaurant in the USA, ready-to-serve individual dishes for customers to choose from while seated at their tables. For affordable Dim Sum, try ChopSuey Cafe on Dempsey Rd. or Tak Po Dim Sum Restaurant in Chinatown. (Look online for something more upscale.)

Zi Char – like Dim Sum, refers to a type of eating experience/style of food at a location, and not a particular food. Zi Char are a la'carte stalls in coffee shops that sell a variety of items.

Wonton Mi - Chinese fried wonton on egg noodles, with red pork.

Char Kwai Tiow – like some stir-fried noodles in neighboring countries, except less healthy and better. Flat rice noodles (he fen), stir fried with soy sauce, chilis, shrimp, cockles, bean sprouts, and Chinese chives. These are combined with egg, Chinese sausage, fishcake, or other ingredients and stir fried in pork lard.

Chai Tow Kuey – rice flour and grated radish (Japanese daikon) is mixed and steamed into cakes. These are cut up into pieces and fried with soy sauce, fish sauce, eggs, turnip, garlic and spring (green) onions.

Chili Crab – famous among tourists, crab in a chili sauce.

Bak Kwa – beef jerky

Katong Laksa – thick rice noodles in a thick, spicy coconut soup, with plenty of dried ground shrimp. Noodles are cut so they can be scooped up with a spoon.

Kaya Toast – coconut custard jam (Kaya) on toast. Try it for breakfast.

Popiah – a spring roll, not deep fried (like fresh lumpia in Indonesia or a Vietnamese spring roll in the USA), covered with a sweet chili sauce and minced garlic. Ingredients inside the roll vary, but include carrots, bean sprouts, turnip or bangkuang (jicama), Chinese sausage, shredded omelette, and crushed peanuts.

Martabak – fried dough filled with lamb and onions. Also popular in Malaysia and Indonesia.